



Elsie Davenport, whose picture this is, is the founder of the American Women War Martyrs Memorial Association.

Hot Springs Va., like other popular resorts, has its golf fans, and Miss Elinor Stewart of New York is included in this category. P. and A.



A remarkable photograph of great historic interest is presented here. The men seated around the table are members of a committee of the Irish Dail Eireann, who are drafting the constitution of the Irish Free State. From left to right: Darrell Figgis, vice-chairman; Alfred O'Rahilly, James A. Murnaghan, John O'Byrne; E. Stephens, secretary to the commission; J. O'Toole, James McNeill, C. J. France (an American and brother of Senator France of Maryland) and J. G. Douglas. Michael Collins is not in the picture. Copyright by Paul Thompson.



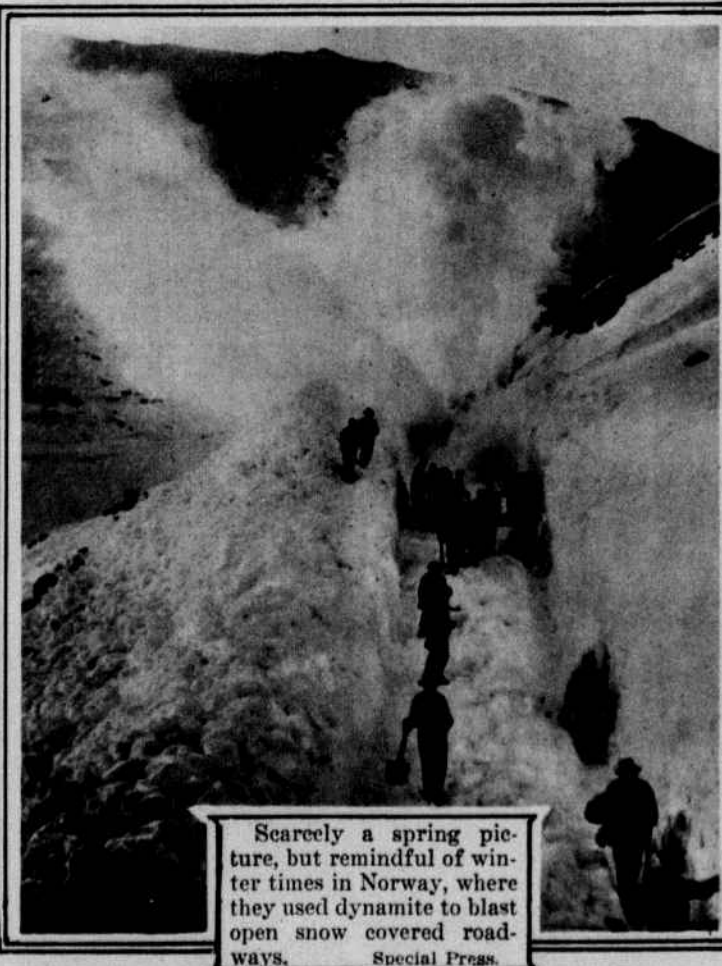
Wide World.

Caught at last by the camera! Here is the first photograph of Baron de Rothschild, the international banker, ever published. It was taken at Biarritz, France, where he spent part of the winter.



Premier Takahashi has taken the helm in Japan to guide Nippon through the shallows of international diplomacy. Baron Takahashi succeeded Minister Hara, who was assassinated recently.

Gilliams Service.



Scarcely a spring picture, but reminding of winter times in Norway, where they used dynamite to blast open snow covered roadways. Special Press.

Why Have Gray or Faded Hair

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Why and How MAZOLA Insures Perfect Cake Making

By A. Louise Andrea

How to Make Perfect Cakes

ENSURE smooth progress by first assembling all ingredients and utensils. Line your cake pans with clean, white paper, cut to fit. Then brush the paper over with Mazola.

Only the very best materials will or can make really good cake—a perfect shortening, a fine-grained granulated sugar, (or better still, part sugar and part Karo—Red Label) a pastry flour, fresh eggs and milk or water.

The shortening calls for particular selection. As its main function is to impart richness, see that your full weight or measure of it is all shortening value. Mazola meets this and every other requirement, being an oil, and containing no water. Moreover, Mazola is not affected by cold weather, and is readily creamed into the sugar.

Cakes of quality

After assembling, measure dry ingredients. Place sifter over bowl, measure into it flour, salt and baking powder, and sift. Measure sugar on a plate, then Karo (Red Label) and then Mazola.

Karo, beaten yolk, and then the liquid, alternately with sifted flour. Finally, the stiffly beaten egg whites are beaten into the mixture, and the whole turned into prepared pans.

Listen to your cakes

I know of undone cakes that came out of the oven after broom splint or toothpick "proved" them baked; or, after lightly pressing top of cake with

finger, decrease amount of Mazola one tablespoon for each cup of nut meats.

Where melted chocolate is stirred all through the batter, use one tablespoonless Mazola and one-fourth cup less flour for each three ounces of chocolate. With cocoa, increase Mazola slightly, as cocoa is deficient in fat. Fruits demand a slight addition of Mazola and flour; the flour to prevent fruit from settling to bottom of the cake, and Mazola, because of the addition of flour.

Delicious Mazola cookies

If dough mixture is divided, and coconut meats, coconut, raisins, citron and colored sugar added; a variety of crisp cakes may be had—cutting same with divers shaped cutters.

Cookie dough will be easier to handle if chilled, and a small portion, say a quarter of the quantity, rolled out at one time.

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Fairy Cake with Mocha Frosting

Cookies—Fancy Designs

Afternoon Tea Cakes—Iced

Be particular about the heat

Cakes should not go into too hot an oven, or they brown and bake before they have time to rise fully.

After cake has risen to its full capacity heat may be increased slightly so that the cell walls become firm and the cake "holds up".

Then heat should be gradually decreased, so that when cake comes out of oven (if gas has been your fuel) the burners will be turned entirely out, thereby saving your gas and having a better baked cake.

So, cut your cup of butter to two-thirds cup Mazola, place in mixing bowl, add sugar gradually, and beat until Mazola until well blended; add

finger, the depression thus made sprang back into place.

But the one positive sign is, "listen" to your cake. Take out of oven, hold to your ear and listen. If there is any sound replace in oven, as that means there is some moisture yet to be baked out.

How Mazola balances your recipe

Nut meats may be coarsely ground and stirred into the batter. But to keep the relative proportions, for best re-

Mazola have given it the greatest sale of any brand of cooking oil.

If you have not yet tried Mazola, get a can from your grocer. Once you try it for cooking you will always prefer it to lard and other animal fats.

Your grocer sells Mazola in pint, quart, half gallon and gallon cans. The large size cans are most economical.

FAIRY CAKE

$\frac{1}{2}$ cup Mazola $\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ cup milk 1 cup granulated sugar
 $\frac{1}{2}$ cup Argo $\frac{1}{2}$ teaspoon almond extract
cornstarch $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon salt 2 beaten egg whites
2 $\frac{1}{2}$ teaspoons baking powder

Sift flour, Argo, cornstarch, baking powder and salt together. Put Mazola in mixing bowl and add sugar gradually while beating, then stir in flavoring and the sifted ingredients alternately with milk. Fold in beaten whites and bake in two layers. Put together

when cold with sweetened and flavored whipped cream or mocha frosting.

ARGO COOKIES

$\frac{1}{2}$ cup Mazola $\frac{1}{2}$ cup Karo
 $\frac{1}{2}$ cup sugar 1 $\frac{1}{2}$ cups (about) flour
 $\frac{1}{2}$ cup Argo 2 teaspoons baking powder
2 beaten eggs $\frac{1}{2}$ teaspoon salt
2 teaspoons vanilla

Sift flour, cornstarch, baking powder and salt. Blend Mazola, sugar and Karo; add vanilla, eggs and sifted ingredients to form a soft dough. Chill. Roll out on floured board, cut and bake in quick oven.

MOCHA FROSTING

$\frac{1}{2}$ cup Mazola 1 teaspoon vanilla
3 tablespoons 2 tablespoons
strong coffee cocoa infusion
Sifted confectioner's sugar

Put Mazola, coffee, cocoa, and vanilla in bowl, add sugar gradually until frosting will spread without running.

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